

THE INDEPENDENT

FORTIETH YEAR

GRIMSBY, WEDNESDAY, JULY 8, 1925.

\$2.00 Per Year—5 Cents a Copy

It has been an unfortunate circumstance in the forwarding of the fruit growing interests that some growers, we might say many, have not realized the importance of introducing our fruits to our own people. It has been left to the propaganda of press agents of other districts to announce that fruit was available and good.

The words "press agent" mean much to every man, woman and child if they only knew it. To all and sundry such men as Wrigley, Beecham and Pear, are known—for why? Advertising. Not one of them would be ever heard of in your own locality, even they lived there if it were not for the "press agent."

Why do thousands of Europeans visit Niagara Falls? They learn of its wonders through advertising. Advertising does not mean a paid space in a newspaper or a placard on a fence. Thousands of professional people—please remember we do not refer to the three professions, nor even to the fourth estate—actors, artists, baseball players—what not, get before the public.

And the fine feature of it is—THEY BENEFIT THEREBY.

Do you, Mr. Fruit Grower, get the point? Do you realize how many hundreds of thousands of dollars of advertising are carried into your home each month in United States publications? Do you realize that Ma or Marie reads those advertisements of foreign fruits?

And, to put it bluntly, do you blame them for buying foreign fruits when it is put in front of them every day by advertisements?

Now, suppose for a moment that YOUR FRUIT is put in an advertisement, and its superiority—no one can deny that—told to other men's wives and daughters in Canada. Does it not sound reasonable that they will think well of home grown fruit? Most of them are patriotic enough to buy Canadian fruit in preference to foreign stuff, but this outside fruit has been so well brought to their attention that they forget our good fruit.

A long story to come to a point. But, Mr. Fruit Grower, the one-quarter of one per cent of the value of your fruit—and you say the value is practically nil—taken by as prominent a body as the Canadian Horticultural Council to advertise your fruit to the women of Canada is so small that you can not afford to lose so great an amount.

With, we will say, peaches at \$1.00, it means One Cent on four baskets. Is that much of a "rake-off"? And remember, the Canadian Horticultural Council, nor the dealer through whom you ship, nor even your commission merchant gets one cent of your money. It all goes to direct advertising of your fruit.

If you do not understand the arrangement The Independent will be only too pleased to explain. Most of the dealers will take the time. It is a simple proposition of you getting your fruit; our fruit; CANADIAN FRUIT, in front of Canadian people. And at such a small cost to you that even it did not result in one added penny of price, you would be an imperceptible loser.

(The Independent will not get any of this advertising. It will be done in papers and magazines that reach people more outside of the fruit belt.)

PROSPERITY OF FRUIT BELT DEMANDS PROPAGANDA THAT WILL MORE WIDELY DISTRIBUTE OUR PRODUCTS IN CANADA

Grimsby, July 4, 1925.

Editor of The Independent

Dear Sir,—

In my youth I was apprenticed to the drug trade and the first day assigned me was to pound together in a large iron mortar, a mass consisting of Aloe, Ginger and Soap. Such mass was then rolled out on an old-fashioned pill machine and the resulting pills placed in small boxes to retail at 25c, while larger portions of the same pudding rolled by hand to the general shape of a number twelve cartridge served as physic balls for horses.

Similarly, many years ago, an English druggist, (they call them Chemists over there), was likewise engaged in the same pleasant way but retailing the pills for a shilling. But did the public through these drug stores or chemists shops in search of these pills as our Canadians did of yore through the pubs looking for Johnny Walker? Not noticeably, until Mr. English Chemist conceived the idea of advertising his brand of pills, with the result that we are all familiar with.

"Hark the Herald Angels sing
Beechams pills are just the thing."

And succeeding generations of Beechams have made much wealth from the same humble, but active little pill.

These reminiscences and what not come to my mind if any, on reading Messrs. E. D. Smith & Sons' Epistle to the Growers in your last issue. In California, when I lived there many moons since, the fruit growers of that state were in a position somewhat worse than ours. They lived where nature was very kind to them but simply could not coax both ends to meet until they undertook advertising by concerted action. At the tail end, about ten per cent, of that advertising overlaps into Canada and Canadians ask for the advertised brand of California fruit. E Pluribus Unum.

A well conducted advertising campaign will do for us what it has done for California, so let us get behind it and let not one man hold back the pittance that is being asked for to enable the Canadian Council of Agriculture to succeed in this very important campaign. Remember:

"The fault, dear Brutus, lies not in our Stars but in ourselves, that we are underlings."

Yours very truly,

W. M. STEWART

LOCAL FIREMEN AT CONVENTION

Grimsby Department Takes Part In
Demonstration—Some of Mem-
bers On Committees.

Welland, July 2.—The spectacular parade of the different fire companies comprising the Niagara District Firemen's Association was an imposing sight yesterday afternoon, this being the concluding day of the annual convention and demonstration. Headed by their bands, the firemen in full parade dress presented a picturesque scene. Their marching to the martial airs of the bands showed that military precision and swing which brought forth the stunts of the throng that lined the entire route. The parade was nearly a mile in length and was marshalled by H. R.

Walden, secretary of the Association. The honor of leading was given to the Thorold Band and the Thorold Protection Hose Company, the latter looking resplendent in their dress uniform, who will be the hosts at the Provincial demonstration which takes place next month. The Grimsby Fire Department was the third in line.

At the convention of the Association E. Facewell of Grimsby, was placed on the membership committee, while W. H. Talbot, the Grimsby Chief was put on the games committee.

VISITORS PICNIC AT THE HOME

An opportunity for residents of Lincoln County to inspect the Industrial Home has been arranged by Superintendent Frank Sifton in an open week to be held from July 14th

The Grimsby Independent,

Gentlemen:

We notice that you printed in the last issue of The Independent, a copy of our letter to our growers re the Advertising Campaign. Since this letter went out, the shippers in the Peninsula have met Mr. Burrows again, and there have been one or two changes made in the method of conducting the campaign.

The paragraph in our last letter about money being collected for each class of fruit, and that money being earmarked and spent in advertising that class of fruit is now changed. Hereafter the one-quarter of 1 per cent will be deducted from the credit slips of those growers wishing it to be deducted, and this amount of money collected will be sent to Mr. Burrows in a lump sum each month by the shipper, not distinguishing in the class of fruit from which this money was derived. The Horticultural Council have made a rough estimate of what they will get from each class of fruit, and having to earmark the amount from each class will facilitate making returns.

We feel the surest way of having Canadian people eat Canadian fruit is to put a heavy tariff on all American fruit of the same varieties as our own, coming into our country. Seemingly the present Dominion Government does not wish to help our fruit industry to this effect, so in the meantime we have to look around for something else that can stimulate the consumption of our fruit. The Canadian Horticultural Council at Ottawa having investigated the value of similar fruit advertising campaigns in other countries, became convinced that a campaign in Canada would be of considerable benefit, and thus worked out the present campaign.

It is hoped that all growers in the Peninsula will co-operate in this campaign, so that the cost of same will be borne by all on the same basis, and by reason of all helping, will give a sufficient sum of money to make the advertising worth while. If the results of this year's advertising are considered satisfactory, the same proposition will be carried on next year. We are willing to do our share in carrying on with this good work, and trust that good results will be forthcoming.

Yours truly,

E. D. SMITH & SONS, LIMITED

W.M.S. PLEASE TOTS

Grimsby, July 2.—The W.M.S. Missionary society of the Methodist church entertained the Grimsby Roll children, their mothers and grandmothers, on Tuesday afternoon, July 20, on the parlours of Mrs. W. H. Calder, Main street east. There were over 50 present. The program was presided over by Miss Margaret Metcalf, and consisted of a reading, by Miss Bernice Smith, a solo, by Betty Theal, and a delightful treat to the children by Mrs. Metcalf. Each child present received a gift. Mrs. Tuck and Mrs. Armstrong looked after the wants of the little ones with ice cream and cake. A pleasant feature of the afternoon was the presence of an old member of the society, Mrs. Goring, and her little son, from St. David's.

LOW PRICES ON CHERRIES HITS ALL

Everyone in the fruit belt has been greatly interested over the cherry situation the past ten days and The Independent has secured much authentic information relative to the main causes for the drastic slump in prices and at least for once feels that the much criticized dealer has in the past week paid very dearly for the privilege of handling the entire crops both of good and inferior quality of the growers whose fruit they handle.

The markets of the past week have according to the experience of both Co-operatives and dealers been absolutely demoralized. This partly on account of the holiday coming in the middle of the week and partly on account of the very "spicy" quality of cherries which appeared on the market the first of this cherry season, and which this season came in a week earlier than normally.

Growers were paid prices at the beginning of the cherry season which if they could have been held would have been satisfactory but before the dealers could realize the situation they were loaded with thousands of baskets for which there was no market. This left only one outlet the commission markets, and with the dealers paying from 75c. to 90c. for black cherries which sold as low as 40c. in Montreal it is easy to figure what their losses have been.

Our attention has been drawn to one grower who refused to accept dealers prices here and shipped 200 baskets of cherries on commission, for which he received the privilege of donating \$5.00 towards the Express charges.

It seems that the final conclusion of the situation will be to cut out all the E. R. Richards and Governor Wood Cherries and then we may hope for remuneration prices for our better varieties of cherries.

SUMMER VACATION CHURCH SERVICES

Summer vacation services in the United Churches are announced as follows:

Date	Church	Minister
July 19.	Central United	Rev. C. L. Poole.
July 25.	St. John's United	Rev. C. L. Poole.
Aug. 2.	Central United	Rev. C. L. Poole.
Aug. 9.	St. John's United	Rev. C. L. Poole.
Aug. 16.	Central United	Rev. F. S. Milliken.
Aug. 23.	St. John's United	Rev. F. S. Milliken.
Aug. 30.	Central United	Rev. F. S. Milliken.
Sept. 6.	St. John's United	Rev. F. S. Milliken.

Servicing at 11 a.m. and 7 p.m.

YES, THEY WERE CANADIANS

A party of five young men travelling from the United States, daily headed with American flags, stopped on St. Paul street on Saturday for a bite to eat. And as they stopped a merchant approached them and said that they were supposed to show respect for the country through which they were travelling, and display of Canadian flags.

"Why," replied the young men, "we are all Canadians. Our homes are in Toronto and we have been working in the States," and so they immediately went to purchase Canadian flags to honor their native land.

All of which goes to show that while Canadians sometimes object to the practice of Americans to use Canada beseeched with the Stars and Stripes, still Canadians residing in the United States are as great of lenders as any others.

TWINS BORN AFTER FATHER IS KILLED

Toronto, July 7.—His spine fractured in an auto accident at Beasaville while coming to see his wife a few days before she gave birth to twins, Gustave Adolph Leistner, 671 Broadway ave., Buffalo, died Saturday at the home of his wife's father, Wm. Brown, 12 Brier street, West Toronto. Mrs. Leistner withstood the great shock and the twins—Jack and Martin—are hungry specimens of babyhood. It was on June 7 that their father was injured and ten days later they came into the world while he was slowly dying.

Mr. Leistner and his brother Rudolph, who was driving, were motoring to Toronto by night. At four o'clock in the morning two miles south of Beasaville, the car turned completely over in making a sharp turn on a hill and rolled fifty feet down the embankment.

Surviving are his widow and the twin boy and girl; three sisters and one brother.

A LITTLE TALK ON THRIFT

By S. W. Straus, President American Society for Thrift

Commendable organized educational efforts now are being made to safeguard individuals against losses through fraudulent investments.

Current events emphasize the need for more intensive thrift education through the press as well as in the school room. There are thousands who have made the start by saving money, but unfortunately their thrift education has gone no further. As a result, one reads in the papers almost daily of the exposure of individuals who have despoiled the cherished savings that grew penny by penny through the years. No greater tragedies appear on the pages of fiction than many of the stories of these misguided persons whose lifetime accumulations are swept away.

It is unfortunate that in much of the so-called thrift work in this country encouragement has been given only to saving of money. One cannot, of course, say aught of such advice, excepting that it does not go far enough.

Let the nation learn the words of Lincoln that "economy begins with saving money," but let us emphasize the fact that Lincoln made use of the word begin.

Saving money is only the beginning of thrift.

Judging by the reports in the newspapers from day to day, there is a rising tide of unscrupulous practices based on the efficient popular knowledge of per capita economics and the principles of safe investment.

As such attention should be given to teaching prudent methods of spending and investing money as is given to the teaching of correct methods of saving it.

It is a matter of gratification that more attention now is to be given to the processes of safeguarding what has been saved.

The functions of earning, saving and spending are of equal importance.

ONTARIO COUNTIES

In the 38 counties of Ontario in 1891 there were 454 townships, 135 villages, 50 towns, 11 cities, and 754 municipalities in all. In 1924 there were 587 townships, 152 villages, 147 towns, 25 cities, and 955 in all.

H. M. VanDyke, Worthington.

June 20, 1924

J. T. Theal, Grimsby.

February 1, 1924

P. A. Hendricks, Grimsby.

June 18, 1924

H. B. Metcalfe, Grimsby.

June 29, 1924

WE DO GOOD
PRINTING

THE PEOPLE'S PAPER

THE
INDEPENDENT

Established 1885

JAS. A. LIVINGSTON & SONS,
Owners and PublishersJAS. A. LIVINGSTON,
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Business ManagerJ. ORLON LIVINGSTON,
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36; Editorial Office, 23Members Canadian Weekly Newspapers
Association. Member Selected Town
Weeklies of Ontario. Member
Grimsby Chamber of Commerce

AVOIDING ACCIDENTS

(St. Catharines Standard)

A "letter to parents," now being distributed in the schools by the Ontario Safety League, deserves to be carefully read and digested. If parents faithfully followed the recommendations contained in this pamphlet there would be an appreciable diminution in the number of distressing accidents, often resulting in death, through the causes to which reference is made. They are simple precautions, but it is usually the most simple and obvious duties which are neglected. Where there are young children about, the necessity of making a regular habit of observing the directions contained in the first part of the leaflet, relating to things to be avoided and things to be done in and around the house, is particularly urgent; in most cases, these precautions are desirable for the safety of adults also. Carelessness in the handling of poisons, neglect to remove obstructions, broken glass, rusty wire, etc., are frequent causes of serious injury; use of defective ladders, contempt of fire-arms, thoughtlessness in the use of electrical appliances, carelessness with gas, with kerosene and other combustible materials—these all receive much-needed attention in the Safety League's pamphlet.

In the second division of the letter an appeal is made to parents to teach "children to avoid the dangers of the street," with special emphasis on the danger of crossing streets without looking and at points other than intersections. It is noticed that in matters of playing and recreation there is no inhibition, but the reverse: "Have them swim," "Have them play," but in the right place. Swim in protected areas; play, not in the streets, but in playgrounds. This is putting part of the responsibility on the city authorities. The instructions as to behaviour on street cars are most useful, and the injunction not to touch fallen wires is of the utmost importance. Roller skates and bicycles, stealing rides, trespassing on railway tracks—it would be impossible to compute the number of avoidable accidents which have happened to children through these causes. Finally, the menace of the common house fly is forcibly brought home to parents and children alike.

The propaganda will fail in its object unless parents make the facts known to children, for whom it is especially intended. It is only by continually hammering away at it that habits of carelessness are induced in the young, says the Belleville Ontario. But there is more than the duty of instructing the children involved—there is the obligation to observe the useful rules here laid down for the guidance of parents themselves. It is to be hoped this pamphlet will be regarded in every home.

FACTS
AND

FANCIES

BY FRANK FAIRBORN
(Jas. A. Livingston)

President Coolidge is not in favor of the United States joining the League of Nations, but he would be willing to join in an International Peace Conference.

The president is quite willing for the United States to take part in anything that will cost nothing and where his country will not have to assume any responsibility.

An International Peace Conference would give United States officials all kinds of chances to make speeches. The League of Nations might

cost a few dollars to force an unruly nation to be good.

President Coolidge's attitude reminds me of the voter who, when I canvassed him told me "he would do all I could for me, but he couldn't vote for me," told him that one vote was worth more than five tons of moral support.

I used to be very sensitive about my bald head, but I am not now. Jiggs has only two hairs standing up on his bald head, while I have over a dozen.

Great Britain and France are considering whether they will cease to deal with Russia—and that is the country we were sending money to a year or two ago.

I am only five years ahead of the British government, and a thousand years ahead of some other people in my ideas on Russia. The Russian government is nothing more or less than a gang of cut throats, and it should be ostracised by all civilized nations.

Who causes the most trouble on the highways? The speeder or the slow driver? Figure it out for yourself. In one of the New England States it is illegal to drive slower than thirty-five miles an hour.

NOTES AND COMMENTS
ON CURRENT EVENTS

BY PETER PETERKIN

A prominent man in the United States, George F. Johnson, president of the Endicott Shoe Company, asks a very pertinent question when he says: "Are the people of the U.S.A. going to become a nation of jellyfish?" The grounds on which he founds his conviction that they are in great danger of doing so, are that they are breeding a spirit of intolerance which in the end is going to have serious consequences.

According to him almost every mail brings in a prospectus of some kind of society organized to supervise something. It is the petty supervision that seems to matter to a lot of people. They want more supervision in the shop, in the home—everywhere. It is not apparent where this is going to end, but it is quite clear that if the right of self-determination is taken away from the individual—and that is just what is happening in the U.S.A.—the result will be a nation of jellyfish.

According to Mr. Johnson, it would be different if they were under the control of strong leaders, trying to weld the people into a nation, but there is no leadership in all this. Leadership has to do with expression and development—with "Thou shalt." Today they have only "Thou shalt not." He mentions the little town of Endicott as an example. It is a beautiful little town. The Endicott-Shoe Company laid it out themselves, and most of the people in it own their own homes and work in the company's factories.

There is apparently very little crime in the town, the citizens are honest working people and a policeman is hardly necessary. They used to get along very well with two policemen and they had practically nothing to do, but now, because of the great number of petty laws and regulations, they have ten policemen and there is a demand for more. These able-bodied men have been taken out of production to "protect the community." The police are kept busy with endless automobile regulations, with arresting men dazed by the stuff sold since the Volstead Act, and with a thousand little regulations which are on the books and are supposed to require enforcement.

Mr. Johnson declares straight from the shoulder that the Volstead Act has become an instrument of injustice and oppression. It was intended to curb the tails and the alms-houses; instead of that, they find they have had to enlarge their jails and almshouses. Formerly they never had much trouble with drunkenness; now the stuff that people drink makes them crazy. There is dissension everywhere and nobody seems willing to have anyone else lead his own life.

In their shops Mr. Johnson finds they have been multiplying supervision and taking away responsibility from the individual worker. He finds that is wrong and is now working in exactly the opposite direction. He wants to see less supervision and more individual responsibility, otherwise they cannot have real manhood. In all departments of life he considers that the people of the U.S.A. are over-organized—organizing away from brains and initiative and the natural right of man to suffer the consequences of his own mistakes.

All this summed up means—too much government for the good of the people. A wise English statesman once said: "That government is best which governs least," but today our wise (?) statesmen are reversing that and are practically telling us "That government is best which governs most." We are just as bad in this respect as our neighbors across the line for Canada today is frightfully over-governed, and we are finding out that under present-day conditions "That government is worst which tries to govern most" and is making a wretched failure of it.

Britain has remained great chiefly because her people have always possessed the idea that the utmost amount of freedom possible under any settled government at all should be left to the individual. And this, even she of late has evinced a tendency to depart from her traditions in this respect. The government role for instance. This change can be attributed, I think, to the growing influence of the female element in State matters, for women love to snoop and pry into other people's affairs.

Indeed many mothers on this continent apparently want their boys brought up in a totally artificial atmosphere, carefully preserved in every way from ordinary temptations and the result is, what? An individual without any backbone, who when confronted—in spite of all precautions—with some real temptation, topples over at once and too often fails to rise again because he has no real character foundation on which to build.

Of all it is to permit self-righteous organizations to bulldoze the government, whether national, provincial or municipal into depriving individuals of their natural rights "for their own good." For no people can be successfully governed against their will, against their own natural desires for a reasonable amount of personal liberty in which atmosphere alone can the flower of true character be perfected.

A salesman asked a Scotch farmer to buy a bicycle. "They're very cheap now and I can let you have a good one at a reasonable price," said the salesman. "I would rather put the money in another cow," said the farmer. "You would look mighty foolish riding around your farm on a cow, wouldn't you?" said the salesman. To which the Scot replied—"No, no, no, I would milk a bicycle."

DISCUSS BASIS OF RE-UNION
WITH CATHOLICS

Report of the Anglo-Catholic
"Mallina Conversations" Has Pro-
duced Satisfactory Results.

(By N.C.W.C. News Service.)
[From the Catholic Register. Printed
by Request]

Louvain, June 27.—The session
of the Anglo-Catholic
"Mallina Conversations" has
progressed in
agreement.

Members of the conference had
drawn up in advance a list of ques-
tions to be discussed, and typewritten
copies in English and French were
provided for each conference. Contin-
uing from last year the Conversations
dealt mainly with the historical primacy
of the Papacy. It is permissible
to say that the discussions brought
the various points of view closer to-
gether.

Particularly, there was manifest a
cordial goodwill which should be
helpful in eliminating future difficul-
ties.

Cardinal Mercier to Report to
Pope

Reports were drawn up at the con-
clusion of the session and were un-
animously adopted. Cardinal Mercier,
under whose presidency the confer-
ence was held, left immediately for
Rome to submit these reports to the
Holy Father and to give him a first-
hand account of the Conversations. A

copy of the minutes also was address-
ed to the Vatican of England.

Cardinal Mercier announced the con-
ference through a communication to
the Catholic press, in which he said:

"To-day, Monday, several Angli-
can theologians will come for the
fourth time to Malines (Mallina),
under the patronage of two
Archbishops of Canterbury and York,
to meet a group of Catholic theo-
logians in order to discuss with
them the problem of the reunion of
Churches. This is the object of
eager discussion among Anglo-
Saxons.

"Faith is a gift of God. A return
to Catholic unity, therefore, can be
primarily but the working of His
divine grace. They who enjoy the
good fortune to possess the integral
truth are in duty bound to ask this
heavenly grace for those who are not
so favoured. I rely, therefore, during
these days of conference upon the
prayerful co-operation of both the
clergy and the faithful of my diocese
and of the whole of our beloved
Belgium."

Those who Took Part

Those who gathered in the Arch-
iepiscopal Palace of Malines for the
Conversations were: On the Catholic
side, Cardinal Mercier, the Rt. Rev.
Mgr. Van Roey, Vicar-General of
Malines; the Rt. Rev. Mgr. Battifol,
Canon of Notre Dame, Paris, and
other rector of the Catholic Institute

of Toulouse; the Abbe Porta, Priest
of the Mission, and the Abbe Hem-
mer, pastor of the Church of the Holy
Trinity, Paris. On the Anglican side,
Lord Halifax, D. Gore, former Bis-
hop of Oxford; Dr. Armitage Robin-
son, Dean of Wells and close friend
of the Archbishop of Canterbury, and
Dr. Kidd, president of Keble College,
Oxford.

Catholic and Anglicans met together
in the great salon of the Archiepis-
copal Palace, around a large table
covered with green. No special groups
were formed of the two parties.
The sessions were held on two con-
secutive days, from 10-1 and 4-7
o'clock. Difference of language pre-
sented no difficulty; several members
spoke English and French equally
well, and acted as interpreters for
their fellow-members. Cardinal Mer-
cier speaks English fluently.

Lord Halifax suggested conference.
Lord Halifax took the initiative in
suggesting the Malines Conversations
four years ago. Inspired by a worthy
ambition to work for a rapproch-
ement between the separated churches,
he went directly to Cardinal Mercier,
whom he found benevolently inclined
toward an agreement.

From the first the Conversations
have drawn a large number of im-
portant churchmen. It would be im-
prudent of course, to found on these
conferences any hope for results in
the near future.

Household Clearance

Many a prudent housewife has found it profit-
able to call upon Independent Want Ads to
effect a household clearance sale.

In many homes there are stored away disused
articles of household equipment, sewing ma-
chines, baby carriages, articles of furniture and
even personal apparel and other individual
things—all of which may be turned into ready
cash.

By taking advantage of The Independent Want
Ads, a market may be developed for all used
articles that may have any intrinsic value.

A household clearance sale, conducted through
Independent WANT ADS, has been the means
of ridding many a household of discarded ar-
ticles.

INDEPENDENT WANT ADS will bring buyer
and seller together—use them—THE COST IS
SMALL.

Classified Advertising Rates

TWO CENTS A WORD WITH MINIMUM CHARGE OF 40 CENTS.

Independent WANT ADS BRING RESULTS

Phones 36 or 23

In Grimsby Everybody Reads The Independent

MAINLY FOR WOMEN

STRAWBERRY TIME

A talented chef at one of the Paris restaurants made a specialty of strawberry sauce last season, which he served with all manner of sweet dishes; filled, meagre shells with the mixture, or poured it over little mounds of jelly or plain cream ice. With the latter it is especially attractive.

His first sauce he makes like this. To one-third of a cupful of creamed butter he adds two scant ones of caster sugar and the beaten yolks of two eggs. All are mixed together and a quart of well mashed strawberries is added.

His second sauce is of a half-cupful of butter and one cupful of sugar beaten together to a cream, a cupful of whipped cream, two cupfuls of finely sliced strawberries, all mingled together; at the last he adds the stiffly beaten whites of two eggs. These sauces are served very cold.

The lovers of coupe Orientale will find this really perfect sweet. In the bottom of tall glasses a Viennese chef puts field strawberries, red raspberries, and sugar. Over this he puts a rounded spoonful of plain cream ice by the side of one of raspberry ice. He covers all with a pyramid of whipped cream dotted with field strawberries, or falling these, with raspberries. Little squares of apricot cake are served with the coupe.

An English cook who believes that strawberries are best if you serve them in a way suggesting that they have come straight from the garden puts hers in little earthenware pots, each covered with a fresh green leaf, and a rose cream in jars and caster sugar in bowls of the same ware. In a different mood she will make an exquisite strawberry mousse, and lay it on a dish of silver gilt, with a cluster of pink roses by the mousses.

Strawberry Trifle: Cover the bottom of a deep glass dish with rather thick slices of stale sponge or Madeira cake. Put the finest strawberry jam over those that are small or over-ripe sprinkle a little sugar and water. Put the fruit aside for an hour, in order that it may become more liquid, then flavor with lemon juice and, if necessary, add a little white or other fruit juice or plain water making sufficient liquid to thoroughly saturate the slices of cake, over which it is now poured. Place the remaining whole strawberries on top, leaving between them as little space as possible, and cover with thin slices of cake. If ready as much as possible, add a layer of cream, and if necessary, add a layer of cream, and if necessary, add a layer of cream.

Strawberry Sponges: After bruising 1 lb. of ripe strawberries with a wooden spoon, press them through a sieve or strainer. Beat with the pulp a heavily-filled tea-cup of sugar and the juice of two oranges and one lemon and brighten the color with a little cochineal. Dissolve six or seven sheets (4, ex.) of gelatin in a little hot water. Whisk the whites of two eggs till firm; also whip a tea-cupful of thick cream well. Mix the hot gelatin thoroughly with the fruit pulp, stir in as lightly as possible the

whites of eggs and cream, and pile the sponge in a rocky form in a deep crystal dish.

Strawberry Tart: Line a deep pie dish with short pastry crust and fill to within half an inch of its brim with well sweetened fruit. Place latticed strips across the top, taking care to moisten each strip so that it will adhere to the paste rim. Sprinkle granulated sugar over the top and bake in a moderate oven. When cool send to the table in the dish in which it was baked. Serve with plain or whipped cream.

Strawberry Tapioca: Soak a cupful of tapioca in cold water over night. In the morning put half of it in a buttered dish. Sprinkle with sugar and put in a quart of strawberries. Sprinkle the strawberries with sugar, put in the rest of the tapioca, sprinkle again with sugar. Fill the dish with water, which should cover the tapioca for half an inch. Bake in a moderate oven until the pudding has a clear look. If the water evaporates when the pudding is baking, add more. It should be eaten cold with cream.

Strawberry Dumplings: Roll out rich pastry crust and cut in pieces about five inches square. Put a small red strawberry in the centre of each square, moisten the edges with a little water and press together. With a knife make two incisions in the top of each dumpling and bake in a moderate oven for half an hour, serve with the sauce used for short-cakes.

Strawberry Puffs: Cream half a cupful of butter with a quarter cupful of sugar. Gradually add two well-beaten eggs and whisk to a stiff froth. Put two cupfuls of flour, three tea-spoonfuls of baking powder and one-eighth tea-spoonful of salt through a sieve several times, and add, alternately, with one cupful of milk to the wet mixture. Stir in lightly one cupful of very ripe strawberries, turn into buttered molds and steam half an hour. Serve with foamy sauce made from half a cupful of butter creamed with one cupful of powdered sugar. Flavor with one tea-spoonful of vanilla and a quarter tea-spoonful of lemon. Just before serving, slowly stir into this mixture a quarter cupful of boiling water, then add the stiffly beaten whites of one egg. Whisk to a foam.

Strawberry Mousse: Soften 1 table-spoon of granulated gelatin in 1/4 cup of cold water. Add 1/4 cup of boiling water and stir until dissolved. Cool, and add 2 cups of mashed and sweetened strawberries. Let this mixture stand until it begins to thicken, then add 2 cups of whipped cream. Mix well, place in freezer, and let stand without turning for four hours.

Strawberry Tarts: Beat 2 eggs until light, add 6 table-spoonfuls of sugar, 1/4 cup of thick buttermilk, 2 table-spoonfuls of thick sour cream, and 1 tea-spoon of vanilla. Line tart shells with rich pie crust. Fill with the mixture and bake. Have ready 1 cup of crushed strawberries sweetened with 2 table-spoonfuls of sugar. When the tarts are cold, place a spoonful on the top of each and serve.

Berry Puddings: Butter slices of stale bread and place in bottom of baking dish. Scatter any kind of berries over slices, add another layer of bread and butter. Continue until dish is full. Add 2 beaten eggs to pint of milk, add pinch of salt, and cup of sugar. Pour over bread and berries.

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Let stand 1 hour, then bake 1/2 hour. Serve with sweetened cream.

Strawberry Delights: Bake some small cup cakes and while fresh cut out the centres, leaving cuplike cakes. Heap these with sliced strawberries, cover with powdered sugar and top with whipped cream.

Strawberry Juncos: A nicer fruit dessert could scarcely be imagined. Pick 1 lb. of strawberries, and put them in a glass dish. Sweeten a quart of new milk, and add a table-spoon of rennet. Stir well then pour over the strawberries and leave to set. Before serving cover with whipped cream. If new milk is not available heat the ordinary milk very slightly.

Bavarian Cream with Fruit: One quart berries (strawberries or raspberries), 1 cup sugar, 1/4 box gelatine, (if granulated gelatine, use 2 1/2 table-spoonfuls), 1/2 cup cold water, 1-2 cup boiling water, 2 cups cream. Mash berries with sugar; let stand till sugar is dissolved. Soak the gelatin in cold water, then dissolve in boiling water and strain into the berries. Cool, then beat till slightly thickened; add cream (whipped) and put in mold. When ready to serve loosen sides with a knife and invert carefully. Garnish with whipped cream or serve with this cream and sugar.

Strawberry Pudding: 1 egg, 1 cupful of sugar, 3 table-spoonfuls melted chocolate, 1 tea-spoonful baking powder, 1 cupful sweet milk, 2 1/2 cupfuls flour. Pour into a greased mold and steam one hour.

Strawberry Cream: Beat 1 cupful sugar and scant one-half cupful oleo-margarine, then add the beaten whites of three eggs and beat thoroughly. Have ready one pint of preserved strawberries, crushed in a bowl, and add to the other mixture when ready to serve.

Strawberry Sherbet: 2 cupfuls strawberries, (juice and pulp), 3 cupfuls milk, 1 cupful sugar, 2 table-spoonfuls lemon-juice, 1-2 cupfuls cream. Mash the berries and sprinkle with sugar and lemon-juice. Let stand one hour. Put through a strainer. Stir in the milk and cream and freeze. Any fruit can be made into a sherbet in the same way.

Strawberry Progress: Make a syrup of one cupful of water and eleven pounds of sugar and cook in an open kettle until a candy thermometer registers 235 degrees when placed in the syrup. Add eight cupfuls berries to the syrup. Cook for 15 minutes, just at the boiling point. Stop the cooking when the thermometer registers 215 degrees and pour the shallow pan to cool. Hasten cooling by pouring syrup over berries and with cooling. Fill into jars when cold and allow to stand in a cool place for five days. Put rubber and cork in position, not tight. (Cap and tin if using en-cased tin cans.) Using a hot water bath in outfit, sterilize twenty minutes; if using a water seal outfit or a pressure cooker outfit, sterilize fifteen minutes. Remove jars, tighten covers, invert to cool and test the joint. Wipe jars with paper to prevent bleaching and store.

Strawberry Jelly in this way: But the berries after they are cleaned and hulled in a stone jar and set in a bowl of cold water. Let the water boil until the fruit breaks, then strain the fruit through a coarse bag. To each pint of juice allow a pound of sugar, which should be heated and added to the juice after it has boiled twenty minutes. Then let the sugar and juice just come to the boiling point and pour into jelly glasses. If the jelly does not harden do not boil again, but set it in the sun under a glass cover and leave it there until it does set.

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months and then make excellent jellies.

To make jelly from the sterilized fruit test its jelling quality, add the proper amount of sugar, and proceed as in making jelly from freshly expressed juice.

BUTTERNUT OR WALNUT PICKLE

The first essential is to pick the nuts before the hard shell develops which it does first at the flower or pointed end of the nut. You should be able to run a drawing needle through any part of the nut.

Put boiling water over the nuts and rub them well with a coarse cloth. Then prick each nut in several places with a drawing needle, and cover all with a brine of six table-spoonfuls of salt to every quart of water, and leave for two days; change the brine on the third and sixth days; on the ninth day take out the walnuts, and place them on a dish (in the sun if possible) until they turn quite black. Now boil one quart of vinegar with two ounces of whole pepper, one ounce each of allspice and bruised ginger, 12 cloves, stuck in an onion, and 1-4 ounce mustard seed. After boiling ten minutes pour over the walnuts, previously put into jars, while hot, without straining off the spices and seed. The pickle may be used in six weeks, but it is better if kept for a much longer time.

FASHION TIPS

Taffets, the thin supple kind, soft as chiffon, is to be smart the coming season.

Jenny in her early fall models is featuring dark cloth or crepe dresses that open down the front over a lighter underpiece coat style, and the tailored cloth dress is thought to be due for a strong revival.

Paris reports that the silences of the fall season are decorative, and while they are long and fitted in character few are made without some ornate finish from the elbow to cuff, and no matter how wide they may flare, they are always caught with a narrow cuff.

With the changes of fashions one notices that the molded silhouette brings a new colture showing the lower part of the ears, and on the left depends the ear drops, the long pendants being worn with the close shaves, and the short filigree gold fancies with the wide brims.

LIGHTNING

London, July—Scarcely a second passes, year in and year out, winter and summer, when there are not at least 100 lightning flashes somewhere in the world according to the recently issued Blue Book of the meteorological office of the British Government service.

During a year a year the book, the world experiences 10,000,000 thunder-claps, or an average of 44,000 a day. The amount of energy released by these flashes is too stupendous for the human mind to grasp, the book points out. It is suggested by the meteorologists that the water-power of the earth, which has already been harnessed, be used as a measure. Flaring out at that basis, it is estimated that double that amount is represented by one flash of lightning, consequently in any given second the energy released from the clouds more energy than the world's water-power, stations yield in six months.

WHY MILK SOURS

Milk turns sour because the lactic acid bacillus, a little microbe, is always present in it, unless milk has been boiled, and being fond of the sugar in the milk, turns this sugar into acid. If we could keep milk entirely free from the bacteria after it has been sterilized, it would not become sour; but as soon as it is exposed to the air these microbes drop into it. They are alive, although invisible to the eye. If, when they get into the milk, it is warm enough, they get right down to work on the sugar, turning it into acid. Milk kept at a low temperature in the refrigerator keeps sweet for some time, but after being exposed to the warm air the microbes affect it and it cannot be made sweet again.

THE 5%—DEBENTURES—5% and SAVINGS DEPOSITS

Carrying 3 1/2 per cent. on DAILY BALANCE in

The Hamilton Provident

and Loan Corporation

Hamilton

Are legal investments for TRUST FUNDS

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ANDERSON

THE GROCER PHONE 142

SPECIALS FOR THURSDAY, FRIDAY AND SATURDAY

ST. LAWRENCE PURE CANE SUGAR—
10 LBS. for 69c
(Cash and Carry or delivered with order.)

ICING SUGAR OR BERRY SUGAR—
Per lb. 10c

SHAKER SALT—
2 PKGS. for 19c

WELCH'S GRAPE JUICE—
Per bottle 29c

JEFFRIES OLIVE BUTTER—
3-oz. Jars 20c

CERTO—
Per jar 29c

EXTRA HEAVY RUBBER RINGS—
2 PKGS. for 15c

HEAVY ZINC RINGS—
Per Dozen 20c

SUPERIOR STORES ORANGE PEKOE TEA—
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PROMPT DELIVERY MAIN ST., GRIMSBY

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FOR SALE OR RENT

HOUSE TO RENT—Modern, situated on Main Road near B. dial stop 159; six rooms, bath, etc. Lovely position and neighborhood. Apply Mr. Eames next door; phone 303, Grimsby.

FOR SALE—1 h.p. 60 cycle Motor, practically new. For particulars write Geo. B. McClellan, Drawer F., Welland, Ontario.

ALFA HAY—Quantity of hay for sale; delivered: John Pyett, phone 493, Grimsby.

HOUSE FOR SALE OR EXCHANGE, on small farm; seven rooms, modern conveniences, on Fairview Ave. A. Blanchard, phone 161 ring 5, Beamsville.

SADDLE FOR SALE—Riding saddle; first class condition; \$15. B. Picken, Box 95, or phone 180, Winona.

FOR SALE—Some choice building lots. Enquire at 27 Robinson street south.

FOR SALE—Dandy truck box with fully enclosed top, plier proof; fits Ford Runabout car; also drum type spot light with mirror in back. Phone 417w, Grimsby. July 8, 15, 22

PIGS FOR SALE—Sow and eight pigs; Edward Pulford, Grimsby Centre.

FOR SALE—Three burner coal oil stove. Chas Phillips, 19 Paton street, Grimsby.

CABBAGE PLANTS—Dutch Ball-head cabbage plants for sale. A. N. Rutherford, phone 184 Grimsby.

RED TRUCK FOR SALE—in good running order; \$150.00. Phone 19 ring 12 Winona.

FOR SALE—Cauliflower, Red Cabbage and Brussels Sprouts plants. W. C. B. Manson, Nelles Sideroad, phone 54, Grimsby.

STANDING HAY FOR SALE—About nine acres of Timothy, Wm. Cushnie, mile south east of Grimsby Centre school.

WANTED

WANTED—Office girl, some experience on typewriter. Apply Box 231, Grimsby.

RASPBERRY picking, steady commencing Friday morning, heavy crop. Apply R. Shields, Brick Yard road, phone Grimsby, 45 ring 21.

LOST AND FOUND

LOST—Ten Dollar Bill between Moore's Theatre and Chivers Restaurant. Finder please return to H. Bull Shoe Store, Roward.

KEYS LOST—Six Keys on ring, with a coin on the ring; in Grimsby, on July 3; please leave at office of G. B. McClellan or the Postoffice; reward. Phone 32

MISCELLANEOUS

WELL DRILLING—I expect to be in this locality doing work; anyone wishing wells drilled apply T. M. Hobin, St. Anne, or phone 64 ring 22, Smithville.

USE - **2 IN 1** Shoe Polish
For your shoes
It saves the leather and -
Improves your personal appearance.

GRIMSBY PUBLIC SCHOOL EXAMS

Mr. Primer to Jr. I.
Honors—Mary Glenshorick, Nick Glenshorick, Edgar Kenzie, Martha Roschart, Marguerite Clattenburg, Billie Bide II, Irene Jarvis, Muriel Mackenzie. Pass: Gordon Lake, Floyd Robinson, Billy Clendenning, M. Ry Liddle.

Jr. Primer to Sr. Primer.
Lloyd Bull, Ella Stadelmier, Patricia Robinson, Francis Stadelmier. On trial—Ronald Brignall, Pearl Allen.

To Jr. Primer.
Honors—Katharine Fisher, (Genovieve Blanchard, Gordon Woods), Jim Buchanan, Ethel Halls, Billie Sullivan. Pass: Fred Secord, Jessie Melkiojohn.

—Miss Wilkins, teacher.
1st. Book to 2nd. Book.
Honors—Thelma Swayze and Mildred Bernardo (equal), Jean Farrell, Helen Cloughley Vivian Merritt, Jenny Pooley and Lloyd Richards (equal), Bernice Smith and Clarence Fisher (equal), Edith York, Edwin Kilgore. Pass: Robert Robertson, Marjorie Hildreth, Edgar Servais, Marguerite Sims, Florence Wilcox.

On year's work (missed tests)—Bernard Johnson, Mabel Provan.
Jr. I to Sr. I.
Honors—Nora Jean Campbell and Collin Snyder (equal), George Ball, Hugh Bonham, Verna Swayze, Madeleine Fisher, and Lloyd Slade (equal), Betty Chivers and Kenneth Watts (equal), Inez Reid. Pass: Heloise Macklen, Alma Mino, Frances Jarvis. On trial—Edith Hearn, Jimmie Pineo.

—Miss Walker, teacher.
Sr. I to II class.
Honors—Walter Page, Eric May, Donald Provan, Bertie York and Edna Hend (equal), Bruce Todd and Reginald Cloughley (equal), Olive Worthy, Douglas Miller, Harold Machan, Stewart Steward, Robson Bonham, Strachan McCaskell. Pass: Harold Beamer, Donald Hoffman, Eddie Cowell, Redford Halls, Edmund Culp.

Jr. I to Sr. I class.
Honors—Mabel Worthy, Florence Wells, Walter Clark, Evelyn Sweet, Gary Lake, Mary Ryans, Irene Hedden, Phyllis Dunham, Leonard Mino, Douglas Brignall, Bernice Sholton, Jack Johnson. Pass: Jack Sutherland, Marjorie Lymburner, David Johnstone, Lloyd Brend, Charlie York, Charlie McKenzie.

—Miss M. Tuck, teacher.
Second to Jr. III class.
Honors—Cecil Cartwright, Isabel Moxley, Leonard Page, Phyllis Tuck, Inez Siegel, Wilson Johnson, Mary Reid, Dorothy Fisher, Albert Jarvis, Jack Laing, Garry Campbell. Pass: Andrew Baker, Edith Clendenning, Harold Jarvis, Sutherland Macklen, Estelle Penfold, George Johnstone, Oliver Merritt, Gordon Baxter, Ordo Moyer, Marion Rees, Irvine Theal, Vernon Croft, Archie York, Clarence DeQuetteville, Frank Hill, Bert Norton.

—Miss Christie, teacher.
Jr. III to Sr. III.
Honors—Ella Bernardo, Donald Campbell, Beattie Carter, Ambrose Poyell, Jas. Johnston, Ted Tregunno, Margaret Fisher, Margaret Phillips, Bernard Servais, Marguerite Duffield, Keith Brown, Gladys Fisher, Miriam Norton, Rae Johnstone, Ronald House, Dorothy Slade, George Bishop, Robbie Gregory, Florence Turner. Pass: Jean Farrell, Helen McDonald, Reggie Turner, Edward Spencer, Howard Ferris, Wallace Bromley, Mary McKlem, Gerald Orr, Joe Hand, Lorne Smith, V. Clendenning.

—Miss Demray, teacher.
Sr. III to Jr. IV.
Honors—Gladys Pearn, Betty Bourne, Gerald Scott, Madeline Blanchard. Pass: Earl Cornwell, Howard Culp, Hector Servais, Robert Clark, Winnie McKenzie, Earl Duffield, Audrey Orr, Elsie York, Carl Bristol, Kenneth McGregor, Ruth Hand, Chris. Chester, Helen Archer, George West. Recommended—Alison Hoffman.

—C. E. Swayze, teacher.
Jr. IV to Sr. IV.
Honors—Lloyd VanDuzen, Dorothy Metcalf, Norma Pearson, Dick Pongre, George DeQuetteville, Velma Dunham, Emerson Sweet, Cecil Carter, Isabel Ockenden. Pass: Teddy Hand, Desmond Siegel, Florence Love, Leslie Dolly, Douglas May, Gladys Bordenick, Lena Robertson, Mary Jenkin, Ivy Hearn, Earl Fisher, Hugh Anderson, Vera Lampman, Sadie Phillips.

—Miss W. G. Hunter, teacher.

TRY GRIMSBY FIRST

North-End Grocery

DEPOT STREET
UP-TOWN QUALITY AT
DOWN-TOWN PRICES

HEAVY JAR RUBBERS, pink and white—
3 PKGS. for 25c

SALMON—(Pink)—
2 Tins for 25c

PUFFED SUN MAID RAISINS—
2 lbs. for 25c

SHREDDED WHEAT—
2 PKGS. for 25c

KING OSCAR KIPPER SNACKS—
3 Tins for 25c

CERTO—
Per jar 30c

NEW HONEY IN THE COMB—
35c

NEW ENGLAND HAM LOAF—
Per lb. 35c

MAMMY'S BREAD, CAKES AND COOKIES
J. HARDY
(Successor to C. E. Miller)
DEPOT STREET PHONE 380.

WINONA SCHOOL EXAMINATIONS

Results of the recent examinations at Winona public school are as follows: Promoted from junior fourth to senior fourth: Honors—E. Johnston, C. Childs and M. Wright. Passed: Ruth Best, I. Angus, A. Griffin, D. Glenn, M. Smith, D. Brown, C. Douglas, N. Huntley and B. Hunt.

From senior third to junior fourth: Honors—Alberta Lee, H. Cottington, and R. McKidd. Passed: P. Harker, E. McKidd, M. Nelson, M. Angus, M. Hand, H. Krick, B. South, A. Addy, G. Cook and H. Bivand.

From junior third to senior third: Honors—Arnes McParlane, Helen Stauch, Nettie Stewart, D. vid Wright and Clarence Smith. Passed: Navarr Smith, Allan Miller, Lyle Beckett, Marjorie Watson, Stanley Pearson, Alex. Cranna, Jack Pyne, Chester Moore, Harold Smith, Betty Martin, Vincent Legett, Nellie McPherson, Beatrice Pash and Helen Duncan. Recommended: Leslie Moore, Morris Smith and Rupert Willis.

From senior 2nd to junior 3rd: Honors—Maurice Stauch, Edgar Hambrook, Lloyd Miller, Kenneth Rogers, E. Cutting, Mary Hueter, Jean Carpenter and Florence Harkness. Passed: Margaret Johnson, Allison Braun, Harry Picken, Albert McPherson, Rosa Pearson, John Bradshaw, Francis Fletcher, and Aletha McPherson. Recommended—Helen Yovan, Irene Fletcher, Olive Bivand, John Boyd and James Boyd.

From junior 2nd to senior 2nd: Passed—Charlie Gardiner, N. Miller, Lloyd Leggett, Stafford Martin, Clifford Downs, Billy Ogle and Ellen Unsworth.

NIAGARA DISTRICT FAIR DATES FOR 1925.

Dunnville—Sept. 14-15-16.
Beamsville—Sept. 18-19.
Penwick—Sept. 22-23.
Cayuga—Sept. 24-25.
Niagara-on-Lake—Sept. 25-26.
Smithville—Sept. 28-29.
Ancaster—Sept. 29-30.
Welland—Sept. 29-30, Oct. 1.
Wellandport—Oct. 2-3.
Hillsbrook—Oct. 5-6.
Bertie—Oct. 5-6.
Waterdown—Oct. 7.
Freelton—Oct. 8.
Caledonia—Oct. 8-9.
Abingdon—Oct. 9-10.
Rockton—Oct. 13-14.
Thorold—Oct. 13-14.

Daily Fashion Hint



FROCK OF REAL DISTINCTION

The simplicity of its chic as well as the smartness of its fabric makes this dress a mode of real distinction. A deep collar of plain Georgette finishes the round neck, and the sleeves are omitted. At one side there is a string-tie of ribbons to correspond with the color of the collar. Printed crepe de Chine is used for the development of the frock. 3 yards 36 inches being required. For the collar ¼ yard Georgette is needed.

Pictorial Review Dress No. 2523. Sizes, 16 to 30 years and 34 to 44 inches bust. Price, 45 cents.

GET FERTILE EGGS!

Blatchford's

"Fill-the-Basket"

EGG MASH

FED TO YOUR BREEDERS GIVES EGGS THAT HATCH AND CHICKS THAT LIVE!

Contains 27 rich, nourishing foods—no low-grade by-products.



FOR SALE BY

The Grimsby Flour & Feed

Phone 157 Co. Grimsby, Ont.

DOMINION STORES Limited

CANADA'S LARGEST RETAIL GROCERS

A Time and Saving Service

The simplest method of doing your shopping quickly and economically in the summer is to place your complete grocery order at your nearest DOMINION STORE. No bother—sure savings.

FOR YOUR CAMP SUPPLIES
PHONE 459

24 lb. WHITE SATIN BAG PASTRY FLOUR \$1.05

RIVERSIDE No. 4 Size PEAS 2 TINS 29c

SWANSDOWN CAKE FLOUR 38c
LARGE BOTTLE SWEET PICKLES VICTORY BRAND 50c
NESTLES EVAPORATED MILK 2 TINS 27c

Dominion BAKING POWDER 1 lb. TIN 21c
20 lb. pail PURE LARD \$3.95
CHOICE HANDPICKED WHITE BEANS 4 lb. 25c

2 IN 1 SHOE POLISH 2 TINS 25c | CORN FLAKES 3 FOR 25c

SOAP P & G or GOLD 10 BARS 59c

Banish the Hand Pump



In primitive countries woman is regarded somewhat as a beast of burden. She is subjected to all sorts of drudgery, does practically all the work, and her lot is hard and discouraging. This custom is rightfully regarded as inhuman and uncivilized.

Yet thousands of women in this country today are shackled to the old-fashioned hand pump. In many cases they carry the water considerable distances after pumping it. The amount of time and energy lost is incalculable.

Empire Duro Water Systems

have liberated thousands of women, and men, from the grinding toil of pumping and carrying water. They have brought comfort, cleanliness and health where drudgery, dirt and disease prevailed before.



Duro systems give you all the conveniences of city water service. Running water under pressure in kitchen, bathroom, toilet, garden and barn is at your service.

Compact, powerful, and automatic—Duro system is easily installed in old or new homes and costs less than

Duro Systems are made in many sizes and styles. Ask us for an estimate of cost.

Distributed by the Empire Brass Manufacturing Company, Limited, London and Toronto.

FOR SALE BY

Wallace Bromley
Main Street Grimsby

LATE PLANTING

There are some varieties of garden truck which must have the entire season in which to mature. These will not be ready for use until autumn but the early planted, early maturing garden truck, or those which are fit for use before their maturity are now ready for use and will soon be gone. It is now time to plant more of these for fall and winter use.

Winter cabbage plants should be set out during the first part of July. If you have not grown your own plants, be sure to purchase plants of the winter variety, as the keepers of quality of earlier strains are not good. Danish Ballhead, Danish Roundhead and late Flat Dutch are some of the most popular of the late varieties.

String beans, peas, and sweet corn are all fit for table use before they reach their maturity. A planting of these now will insure a good supply for table use in the fall. Probably there is more Golden Bantam sweet corn seed used for July planting than any other kind. There are several varieties of string beans which may be planted as late as July, as nearly all kinds are fit for use in six or seven weeks from date of planting. Beans, too, will be fit for use in about the same length of time as the string beans, therefore there are many varieties of them which may be sown in July. Many gardeners believe the long and half-long kinds to be the best to sow for fall and winter use. These varieties may be sown even as late as the very last of July or first of August. Of the peas, the "Telephone" is one of the most common of late varieties although there are several other good ones.

Don't forget a patch of turnips. They are good as fertilizers, good for the stock and nice for the table. With very early sorts, almost any variety will do well when sown in July.

In July, too, should be sown the winter radish. This, as its name implies, is the radish which keeps for winter use. There are a number of varieties of these and they may be had in three colors—rose color, white and black.

Swiss chard, kale, kohlrabi, corn salad, endive and parsley are some of the other things we may plant in July in our garden. These are perhaps not as commonly grown as some of the other things in our garden, but you will want them again, once you become acquainted with them. Swiss chard and kale are used as greens while young and tender. Later the midribs of the Swiss chard are cooked like asparagus or made into pickles. Corn salad, endive and parsley are used in salads and in garnishing dishes. Parsley is also often used in soups. Kohlrabi must be used while young and tender. Later the bulbs, while young and tender, are sliced and cooked like turnips and are very appetizing.

POTATO, CELERY, CABBAGE CROPS

Each year during the summer and autumn months, a large number of requests are received by the Division of Horticulture, for information concerning the control of injurious insects and plant diseases affecting field and garden vegetable crops. The damage done to the vegetable crops each year is enormous, but nevertheless, quite unnoticed by many growers. Many of these losses could be reduced to the minimum if proper spraying machinery and materials were on hand. Plants to produce the maximum yield per acre must be protected from injury, because if the foliage is hampered and prevented from functioning properly, there is bound to be a reduction in returns per acre.

The more thoroughly that the spraying is done, the less injury there

will be to the plants, and, to accomplish this, it is necessary to have the proper machinery and material. A large acreage is to be sprayed with pumping capacity pressure around one hundred fifty pounds per square inch in the area to be sprayed there are several makes of spray machines which are satisfactory, and which will work if properly used. Chief points in spraying is the work is carefully and done.

As soon as the potato about six inches above spraying should be commenced the 4-4-40 Bordeaux mixture to which may be added half pounds of arsenic arsenate of lead in the 40 gallons of spray. If there are present, $\frac{1}{2}$ of a pint sulphate added to the 40 gallons of spray. It is the Bordeaux mixture to protect the plants from an attack of blight, and, combined with other ingredients, it will protect against the young potato leaf hoppers, the late cause of hopper.

Continued spraying throughout the season, at ten days, until the day injury and disease infect it very often happens that late spray applications at late blight does the most preparing the stock soil the best materials possible be used. This applies especially to the potatoes.

which should be fresh and unslaked.

To produce celery continuously for years under the intensive method is certainly coating trouble, if preventive measures in the way of spraying are not attended to. Celery blight renders a good crop practically worthless in a short space of time. Spraying with Bordeaux mixture can be considered as a type of good insurance and should therefore not be neglected.

The proper procedure is to start spraying the plants while they are in the cold frame and to continue the applications at intervals of ten days until quite late in the autumn. Should there be only a slight amount of blight present on the plants when lifted for winter storage, this infection will rapidly spread when the plants are packed away in the storage cellar, causing a tremendous loss. At any rate, clean celery will command the highest market price.

To obtain the best results from spraying, three nozzles should be used on each row, so as to thoroughly cover the foliage and the stalks with Bordeaux, one nozzle directed downwards and one nozzle on each side of the row. The addition of $\frac{1}{2}$ pint of nicotine sulphate to 40 gallons of Bordeaux will control thrip. For the control of the green cabbage worms, which riddle the leaves and heads of the plants during the late summer and autumn, there are two remedies which work very well, the use of a poisoned spray or dusting with pyrethrum powder. Many people object to poison being used on cabbage, but as the heads fill from the inside outwards, and the leaves are tightly clasped, there is no danger in using a poisoned spray. However, if a non-poisonous remedy is desired, one part by weight of fresh pyrethrum powder or Persian insect powder mixed with four parts of cheap flour, placed in a perfect sealer jar and left to stand over night will be found to be a good control when dusted on the heads and leaves in the morning while they are still damp with dew.

MURINE FOR YOUR EYES
Wholesome Cleaning Refreshing

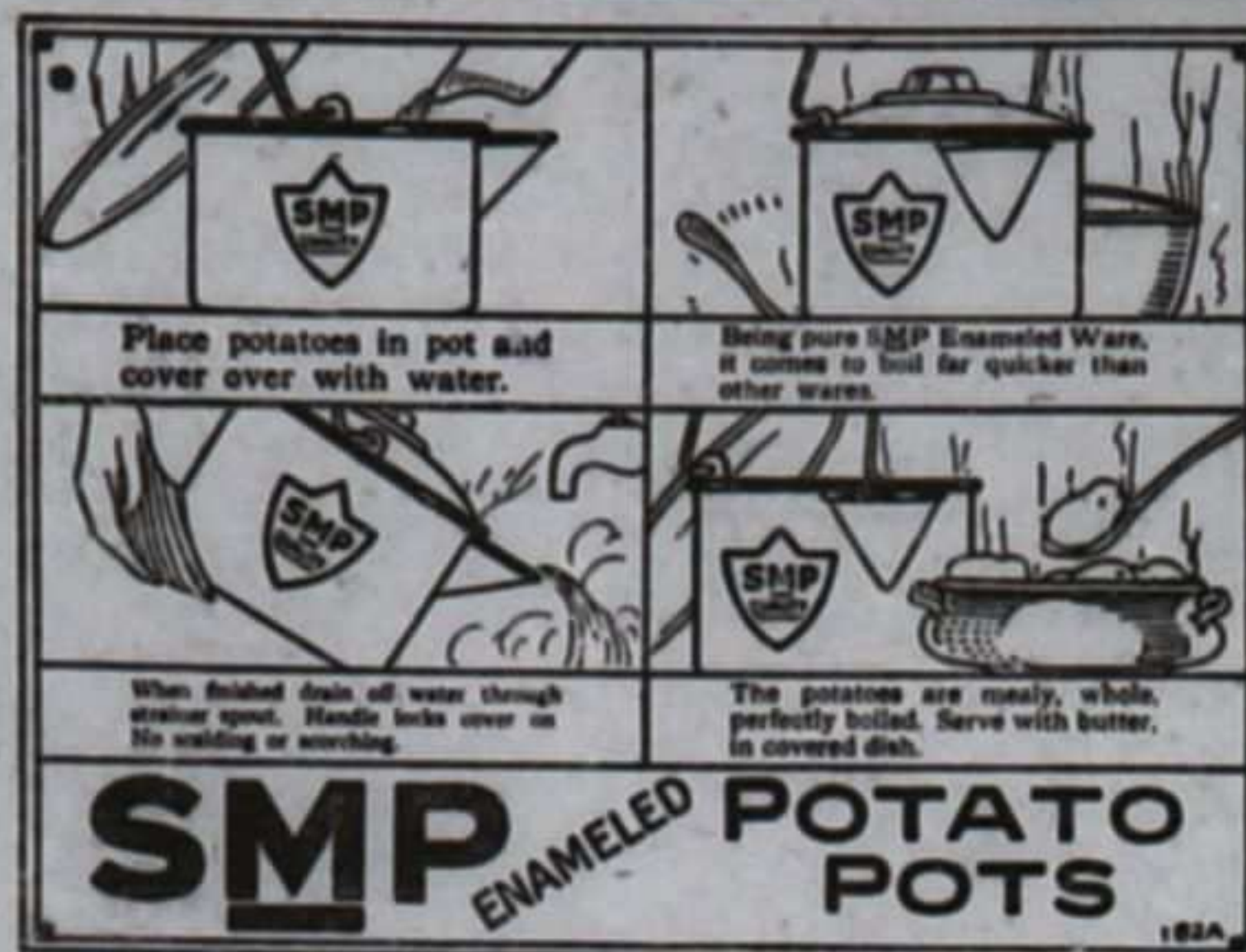
LESLIE J. FARRELL, The Rexall Store GRIMSBY

Every 10c Packet of **WILSON'S FLY PADS**
WILL KILL MORE FLIES THAN \$8 WORTH OF ANY STICKY FLY CATCHER

Clean to handle. Sold by all Druggists, Grocers and General Stores

Internal and External Pains are promptly relieved by DR THOMAS' ECLECTIC OIL

THAT IT HAS BEEN SOLD FOR NEARLY FIFTY YEARS AND IS TO-DAY A GREATER SELLER THAN EVER BEFORE IS A TESTIMONIAL THAT SPEAKS FOR ITS NUMEROUS CURATIVE QUALITIES.



SMP ENAMELED POTATO POTS
A Full Line of S-M-P KITCHENWARE, ETC., AT BROWN & BRYDEN HARDWARE

Phone 21

GrimsbY, Ont.

CAN YOU COUNT THE \$ MARKS

YOUR ANSWER TO-DAY

CONTEST POSITIVELY CLOSING SAT. JULY 18TH

AND SOLUTIONS

HOW TO SOLVE THE PUZZLE

Every family should enter. Newspapers carrying this advertisement. Instantly selected by the judges for a piano the prize will be given to the winner. The prize shall remain the property of the winner. No appeal.

All you have to do is to count the number of Dollar (\$) Marks illustrated on the Radio Set—which represent about the price asked for a complete Radio outfit. When you have decided on the correct number, send your answer to the Canadian Selling Agents at the address given below.

A PIANO, RADIO OR PHONOGRAPH FREE

1st Prize Piano

new instrumental tone in

2nd Prize Radio

radio set, in-series, loud cabinet.

Do you want a Piano, a Radio or a Phonograph? Someone is going to win the grand prizes with just a few minutes' work. It might just as well be you.

Piano contests have proved so popular that the Canadian Selling Agents arranged with a Piano, a Radio or a Phonograph manufacturer to conduct this contest. Three Big Prizes and a number of other rewards are offered.

If you want a Piano, a Radio or a Phonograph, send in your answer today. Start at once and count the Dollar (\$) Marks, and remember—

Prizes go to the best, neatest, most original correct answers.

Don't wait! In case of a tie, the first answer received wins the prize. Read the Rules and Instructions carefully—then send in your answer. This might be your lucky day.

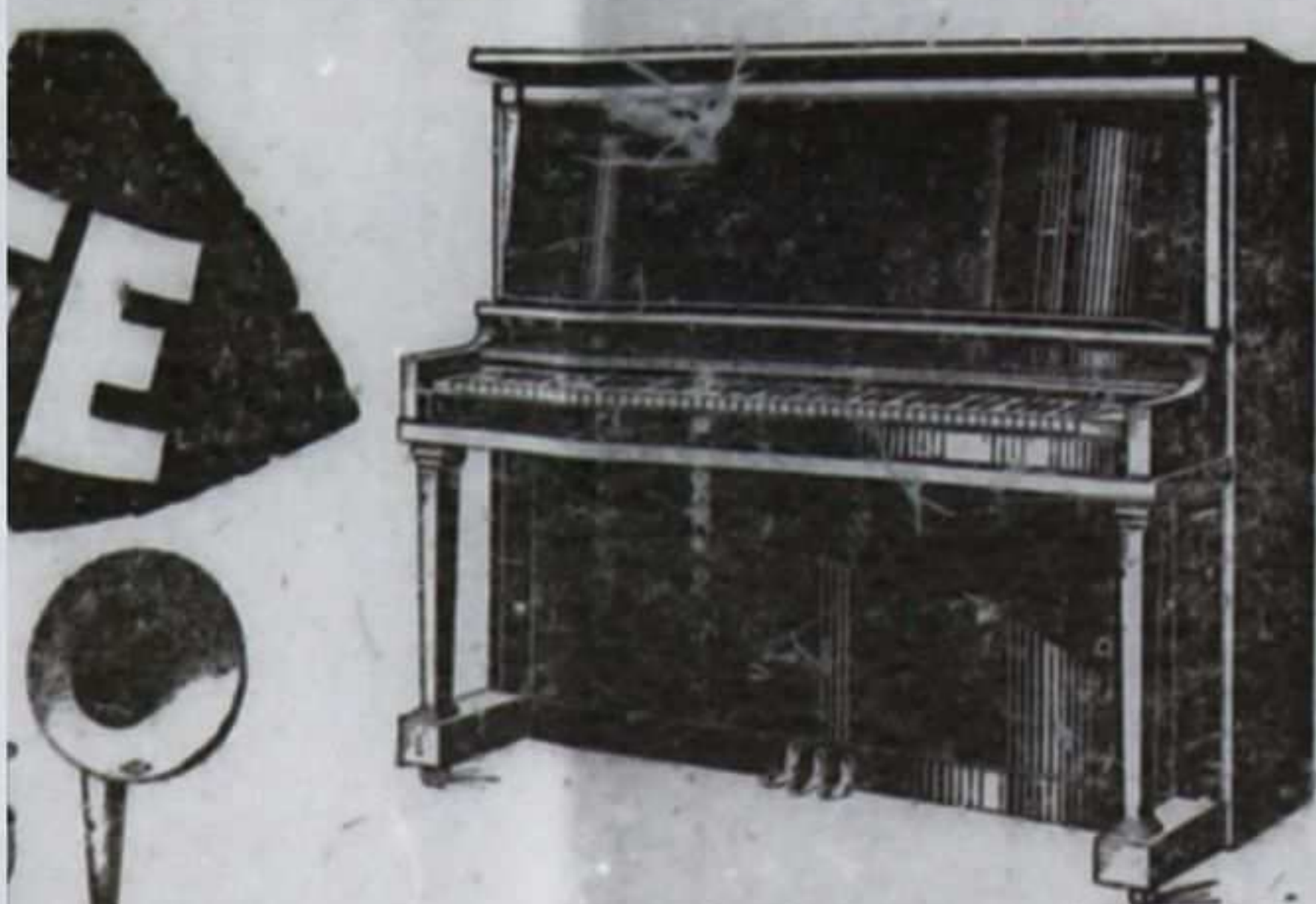
3rd Prize \$150 Phonograph

Beautiful Phonograph equipped to play all records. Mahogany finish.

Additional Prizes

Purchasing Credit Vouchers valued at from \$100.00 to \$200.00 will also be given away.

EVERY CORRECT ANSWER RECEIVES A REWARD



1st PRIZE

INSTRUCTIONS

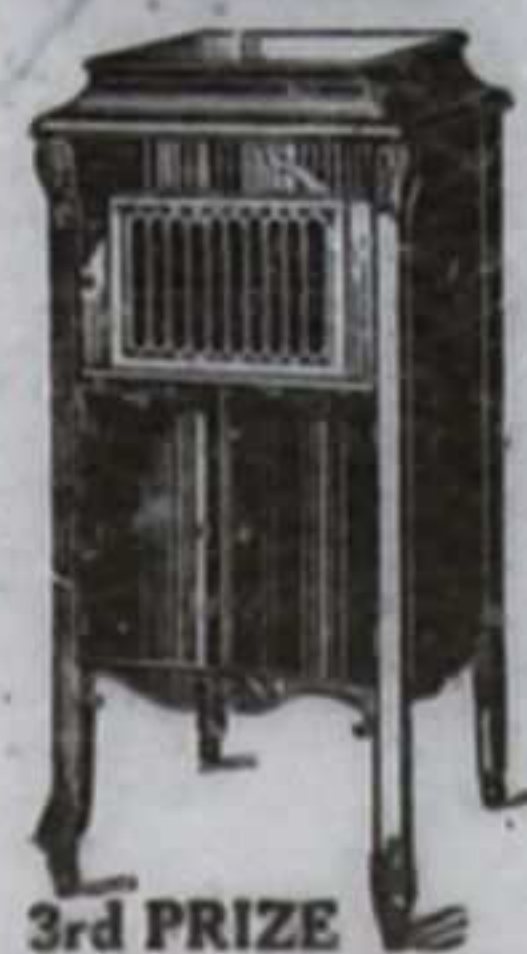
Write your name and address plainly and carefully, with your count of the number of Dollar (\$) Marks. To the neatest, best, most original correct answer will be given, absolutely without cost, a beautiful \$450.00 Piano. For the next best, neatest, most original correct answer a \$275.00 Radio Set will be given. To the next best will be given a \$150.00 Phonograph. Additional prizes—purchasing vouchers valued at from \$100.00 to \$200.00 will also be given.

SEND YOUR ANSWER TO

CANADIAN SELLING AGENTS
STREET EAST - HAMILTON, ONT.

Things To Remember

Answers may be submitted on this or a separate sheet of paper, or any other material. There is no limit to the size of the solution. Somebody is going to win the prize, and every one of them is Absolutely Free. Read the Rules and Instructions again. Send in your answer now—Today.



3rd PRIZE

COUPON

My count of the Dollar (\$) Marks is.....

NAME.....

ADDRESS.....



Where do we sleep?

"Has someone called up by Long Distance and reserved our rooms?"

Why run the risk of spoiling a holiday? Start out with the definite assurance that comfortable rooms and a good night's sleep await you.

Reserve your rooms by Long Distance! It will only take a few minutes, and what a difference it may make to you!

The evening rate on Station—

half the day rate. The day rate (after midnight, standard time) is only about one quarter the day rate.



Every Bell Telephone is a Long Distance Station



News and Views of SPORT

SCHEDULE FOR SOFTBALL GAMES

July 6—(Monday)—
O'fields vs. Merritts.
Farrells vs. Merchants.
Beach vs. Methodist Church.
July 8—(Wednesday)—
Merritts vs. Farrells.
O'fields vs. Beach.
July 10—(Friday)—
Merritts vs. O'fields.
Beach vs. Merchants.
July 12—(Monday)—
Methodist Ch. vs. Merchants.
Merritts vs. Beach.
July 14—(Wednesday)—
Merritts vs. Merchants.
Farrells vs. Methodist Ch.
July 16—(Monday)—
Merchants vs. O'fields.
Methodist Ch. vs. Merritts.
Beach vs. Farrells.
July 18—(Wednesday)—
O'fields vs. Farrells.
Merchants vs. Methodist Ch.
July 20—(Monday)—
Merchants vs. O'fields.
Methodist Ch. vs. Merritts.
Beach vs. Farrells.
July 22—(Wednesday)—
O'fields vs. Farrells.
Merchants vs. Methodist Ch.
July 24—(Monday)—
Merchants vs. Farrells.
Methodist Ch. vs. O'fields.
Beach vs. Merritts.
July 26—(Wednesday)—
Methodist Ch. vs. Beach.
Farrells vs. Merritts.

NIAGARA PENINSULA SOFT BALL League Schedule 1925

July 3rd—Stoney Creek vs Bartonville
3rd—Winona vs Grimsby
6th—Bartonville vs Stoney Creek
7th—Grimsby vs Winona
10th—Stoney Creek vs Winona
12th—Fruitland vs Bartonville
14th—Grimsby vs Stoney Creek
17th—Winona vs Bartonville
17th—Grimsby vs Fruitland
21st—Winona vs Stoney Creek
21st—Fruitland vs Grimsby
24th—Grimsby vs Bartonville
24th—Fruitland vs Winona
27th—Bartonville vs Grimsby
28th—Fruitland vs Stoney Creek
31st—Stoney Creek vs Fruitland
31st—Bartonville vs Winona
Aug. 4th—Winona vs Grimsby
7th—Stoney Creek vs Bartonville
Games to be played on grounds of first team named.

NIAGARA PENINSULA TENNIS LEAGUE SEASON 1925 SCHEDULE

President, A. E. Field-Marshall.
Sec.-Treasurer, C. H. Bowen.
July 4—Lakelands at St. John's, Grimsby; Methodist, Grimsby, at Community, Winona; St. John's, Winona, at Stoney Creek.
July 11—Methodist, Grimsby, at Lakelands, Beamsville; St. John's, Grimsby, at St. John's, Winona; Community, Winona, at Stoney Creek.
July 18—Stoney Creek at St. John's, Grimsby; Methodist, Grimsby, at St. John's, Winona; Lakelands at Community, Winona.
July 25—Stoney Creek at Lakelands, Beamsville; St. John's, Grimsby, at Methodist, Grimsby; St. John's, Winona, at Community, Winona.
Aug. 1—Community, Winona, at St. John's, Grimsby; Lakelands at St. John's, Winona; Methodist, Grimsby, at Stoney Creek.
Aug. 8—Community, Winona, at Lakelands, Beamsville; Stoney Creek at St. John's, Winona.
Aug. 15—St. John's, Winona, at St. John's, Grimsby; Lakelands at Methodist, Grimsby.
Aug. 22—St. John's, Grimsby, at Stoney Creek; Community, Winona, at Methodist, Grimsby.

FOOTBALL SCHEDULE OF HOME GAMES.

July 4—Grimsby vs Burlington St. J.
July 18—Grimsby vs Dundas
August 15—vs Corinthians
August 29—vs Rockton

SOFTBALL GAMES WELL PATRONIZED

Teams Are Putting Up a Good Exhibition of the Popular Sport At School Grounds

The Softball League which was recently organized here is going over big, judging from the brand of playing put up by the six different teams and the large crowds which have been attending the games to date. No one of the teams has acquired any lead over the rest yet, and some very good games are looked for. Tonight should see two very even games when Merritts play Farrells and the Beach play O'fields.

WINONA 3—GRIMSBY 2

The team of players which go to represent Grimsby in the Niagara Peninsula Softball League journeyed to Winona on Friday evening where they met defeat by the score of 3-2. Grimsby should have won the game easily. They were leading half of the game by 2-0, when in one inning three errors by the second baseman allowed in three runs for Winona. However, Grimsby could easily have put the game on ice had the management not displayed poor judgment in allowing their best batters to go to bat on two different occasions with two men on bases and two out, making it very easy for Winona to get the third out. Then in the eighth inning with two on bases and two out, the Grimsby

batter hit a f-l ball which he thought was foul, and failed to run to first, until the two runners came home and then he was, of course, an easy out and the runs did not count.

HAY LOSSES

It has been proven quite conclusively that the time of cutting of the various forage plants for hay purposes plays a very important part in both the total amount and the palatability of the nutrients obtained. A fact that does not appear to be so widely recognized is that even though a forage crop may be cut for hay at the proper time, the subsequent method of handling may result in serious losses.

The Forage Plant Division at the Central Experimental Farm has been conducting some investigations to determine as accurately as possible the sources and extent of losses occurring during the various forage crops. Only a preliminary report is available at the present time but it is submitted as indicating the reason for at least some of our variable losses.

Our tests were made during the harvesting of the variety tests of our various types of grasses and clovers, seeded both alone and in combination. Either the whole or a definite portion of the cut fodder as harvested was placed on tarpaulins to dry. The material was handled very carefully during the curing process, at least with a little rough usage as it would be likely to receive under ordinary haying operations. After the curing process had been completed the hay was lifted off the tarpaulin and both it and the shattered portion remaining on the tarpaulin carefully weighed. This latter portion was computed as percentage loss during the curing operation.

The greater portion of the shattered material consisted of leaves mixed with which was a small amount of the finer stems and a few heads. In the case of the clovers, alfalfa and white blossomed sweet clover lost around 7 per cent during the curing process. Red clover and yellow blossomed sweet clover lost a little over 5 1/2 per cent while the alsike and white Dutch clovers lost a somewhat smaller percentage. With the grasses either alone or in combination, the loss fell down to around 3 1/2 per cent.

The seeding of grasses with the various legumes in all cases reduced the percentage loss due to shattering. Rougher treatment of the harvested fodder during curing, or allowing it to lie in the swath until the leaves were quite dry increased the losses due to shattering to an alarming extent, as much as 80 per cent, of the leaves being lost in the case of white blossomed sweet clover. When we consider that the leaf is not only the most palatable portion of the various grasses and clovers but contains a considerably higher percentage of protein than the stems, the necessity of preventing such losses should be apparent.

The following practices will help very materially in preserving the original food value during the curing process:

- (1) Get the hay into swaths or cocks before the leaves become dry enough to shatter.
- (2) In showery weather cut only limited quantities and get this cocked up as soon as possible.
- (3) Handle as little and as carefully as circumstances will allow.

G. P. McROSTIE, Dominion Agrostologist.

ACROSS CANADA AND BACK AGAIN

The wonder trip of the coming summer will be conducted by Dean Laird of MacDonald College, to Victoria, B.C. and back.

Inspired by the success of the trip to Victoria last year on the occasion of the Teachers Federation meeting at that point, and filled with patriotic motives for everyone to see their own country, the Dean has arranged for a special train of standard sleeping cars to leave Toronto on July 29, visiting Port Arthur, Fort William, Winnipeg, Regina, Moose Jaw, Calgary, Banff, Lake Louise, Vancouver thence steamer to Victoria.

Returning, the trip will be via the Okanagan Valley, Nelson, the Kootenay Lakes, Wandermere, Bungalow camps from which place the party will be motored to Banff, 194 miles over the newly completed Haff-Windermere Highway, the most charming, and awe inspiring trip it is possible to conceive, with stops at L. Hum Hot Springs, Vermilion River, and Storm Mountain Bungalow Camps—another day at Banff, then Edmonton, Saskatchewan, Devil's Gap Bungalow Camp, near Kenora on the Lake of the Woods, steamer from Fort William to Port McNicoll thence rail to Toronto, where the trip will terminate on August 16.

Everything is included at the price of \$325.00 from Toronto; transportation, sleeping cars, accommodation in hotels and bungalow camps, meals in diners, hotels, and on steamers, sight-seeing, stops at points visited, and all gratuities.

While appealing primarily to teachers, the tour is open to everyone desiring to go.

All will be welcome. Fares from other points than Toronto will be named and descriptive illustrated booklet sent on application to Dean Laird, MacDonald College, P. O. One—Avt. 37.

GOLF SWINGS

By the brothers, Frank Thompson, present Canadian Amateur champion, and W. J. Thompson, Ontario Amateur champion and last year's champion of Canada. They are native-born and resident Canadians, members of a family of five famous golfing brothers.

NO. 11

The reader who has followed these articles so far in y discover what looks to be an apparent conflict between two methods. Attention has been focused on the great, and most paramount importance of "The hands," while in earlier articles the reader's attention directed to the fact that the swing was apparently started by body movement and that the hands were the very last points to start moving.

Are these two methods mutually exclusive, or may they exist together in harmony? And if so from the practical golfer's standpoint which one should receive the golfer's attention, for it seems impossible to have two ideas or things occupying the golfer's attention if effective golf is to follow. Unless the camera is terribly there does not seem to be any reason for doubting its accuracy of the golf swing, the pictures show clearly that the body movement commences the up swing, and the body movement also initiates the down swing.

The point of strain in the upswing is noticeable at the wrist joints. This is, in all probability, the reason for the erroneous teaching that the wrists commenced the swing, for it is forgivable to mistake strain for movement. Likewise in the down swing, strain is first felt in the wrist joints and here again one might easily conclude that the swing was commenced by the wrists. At any rate this is taught by many instructors although, perhaps not recently.

Admitting the fact that the camera shows clearly that the body movement is first apparent, as we justified in concluding that the hands are inactive in these stages? This would be an unwarranted assumption. The hands are really engaged by the club up to its work. The inertia of the club must be overcome, and when one remembers that the club weighs some 14 ounces, and is 40 odd inches from the hands, together with the weight of the arms, so work required of the hands and arms is not inconsiderable. In practical golf the point to emphasize seems to be the hands.

The movement of the body employed in golf resembles very closely those used in hitting a baseball. No baseball batter is concerned with about pivoting, twisting the shoulders and other innumerable refinements which worry the ardent golfer. The batter watches the ball and attempts to strike it. He is conscious of doing this with the hands. The same thing is true of the hockey player. He is conscious of shooting the puck with the hands.

Suppose now that the hockey player in shooting were to think of moving his shoulders, or the batter were to think of pulling back the left shoulder, I fancy the results would be inaccurate in both instances. The same thing is true of golf. The game is difficult enough in itself without creating difficulties. Striking an object the size of a golf ball some 70 inches away on a surface two inches long by slightly over an inch in depth, from all sorts of lies and positions, is not the simplest task that can be devised, notwithstanding the opinion of spectators.

Even hitting the ball requires some skill without directing its flight. The beginner at tennis has a simpler task. The inherent difficulties of golf are apparent. As to these difficulties created fictions and the game becomes intolerable. The way to lower ones handicap is to think only of the ball and swinging the club head through it with the hands. All other thoughts become a handicap. This is well illustrated in an anecdote credited to Braid. As the story goes a member returned to Walton Heath after a long absence. As Braid had often played him before, a game was arranged. The same handicap as of old, being one third, was agreed upon when the member volunteered the remark that he should do well as he had just read a book whereupon Braid agreed to increase his handicap to one half. The story ends here, although one may be sure Braid won.

The moral is plain, golf is primarily a muscular effort and thinking how it

is done while doing it complicates the problem.

The whole crux of the matter is speeding the club head through the ball. This can never be accomplished if the hands are allowed to become inactive, and they will become so unless they are continually kept at work. Learn to think only of the ball, and several inches ahead of it, and throw the club head through it. This is the important section of the swing. If this part is right nothing else matters. The rest of the swing may be correct, and this all wrong. A good beginning is not so important as a good finish.

If the swing is admittedly wrong how should one proceed? Concentrate on the admitted weak points, or improve the swing, generally as a whole. Unfortunately man is so constituted that he may think of one point only at a time. Focus on the left knee and the hands lag. Think of the up swing and the down swing suffers.

Golfers are continually worrying about the back swing, watching and fretting about it as if the club should go back in a certain groove. There are groove golfers, but they are artificial ones, and unless they have continual practice their swings fall away quickly. Natural swings are bound by no law. Mitchell and Duncan have a very natural swing and are quite different from Sarazen or Diegel. The chances are that Mitchell's back swing is practically the same through the ball on a straight line to the hole.

At the present time it is reported of Sarazen that he does not intend taking part in the British open because his game has suffered a slump, and he is working on a system to restore it. He is called a groove player, and this type of golfer needs more practice and the playing of the game takes more out of such a player. The natural golfer would never think of working on some new system, for he has only one method of playing the game.

Nearly every good golfer ruins his game some time or other for a while, by trying to develop a system. This usually happens after he has become a champion. Evans' experienced this and so did Sarazen. Diegel is beginning to falter and Jones was flitting with trouble shortly after he won the open. Fortunately he abandoned his ideas before they effected his game. Diegel is supposed to have discovered a new way of hitting the ball. May be it is new for him, but outside of straight adaptations caused by the new ball the golf swing is the same today as it was three hundred years ago.

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